

**Terrace Café**  
**Summer Brunch Buffet**  
**\$19.95 per person**

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**Crème Brûlée French Toast**  
custard-baked French toast with  
caramelized sugar and macerated berries

**Grilled Asparagus**  
in a crispy prosciutto vinaigrette

**Blue-Cheese Potato Quiche**

**Field Green Salad**  
served with goat cheese, candied walnuts,  
and a sherry vinaigrette

**Croissants**  
with butter and jams

**Vermont Cheddar Scrambled Eggs**  
with chives

**Fire-Roasted Corn Succotash**  
with fava beans, teardrop tomatoes,  
Italian parsley, and olive oil

**Chicken Breast**  
with olive-tomato relish

**Potato Gratin**

**Heirloom Tomato and Buffalo Mozzarella Salad**  
in extra virgin olive oil and micro opal basil

**Frog's Hollow Peach, Vidalia Onion,  
and Watercress Salad**

with aged balsamic vinaigrette

**Hearts of Romaine Caesar Salad**

with Grana Padano and sourdough croutons

**Desserts**

**Lemon Curd and Blueberry Tart**

**Profiteroles**

with chocolate and raspberry sauces

**Frog's Hollow Peach Cake**

caramelized peaches with fig syrup

**Seasonal Fresh Fruits**

with Chantilly cream

**Beverages**

Espresso	2.75	Cappuccino	3.60
Evian / Perrier (11 oz.)	2.25	Evian / Perrier (1 liter)	6.25
Coke, Diet Coke, or Sprite	2.00	Fresh Brewed Iced Tea	2.20
Budweiser or Foggy Bottom	4.95	Amstel Lite, Heineken, or Stella Artois	5.95

**Sparkling Wines**

Piper Sonoma, Brut	7.25
Mimosa	7.25
Kir	7.25

## White Wines

### **King Estate Pinot Gris** 7.25

the perfect wine with shellfish or cold fowl; intense character with mouthwatering acidity and a crisp, refreshing finish

### **Chateau Ste Michelle Riesling** 6.75

from Washington State's oldest winery with flavors of apricot and pear

### **Franciscan, Oakville Estate** 8.75

fine example of a New World chardonnay made in the Old World style; flavors linger with a creamy finish and nuances of sweet oak

### **Geyser Peak Sauvignon Blanc** 7.75

a wine perfectly blended to achieve a balance of traditional sauvignon blanc characteristics

## Red Wines

### **Jed Steele Syrah, Lake County** 6.75

with hints of clove and anise that fall away to black cherry tones, this wine is a glorious mouthful that lasts forever

### **Jed Steele Shooting Star Merlot** 7.25

a rich generous wine with soft raspberry aromas, good fruit flavors, and a touch of oak to round things out

### **Estancia Pinot Noir** 8.50

a boutique wine of proprietor-grown grapes with opulent flavors of cherry and raspberry

### **Renwood Zinfandel** 7.75

aromas of berries and cinnamon develop into flavors of ruby red fruit that finish with a lingering vanilla and toasty oak ending

## Dessert Wines

**Paul Jabolet, Muscat de Beaumes-de-Venise** 7.75

as an accompaniment or a perfect “dessert in a glass”

**Fonseca Porto Bin No. 27** 7.25

rich and velvety with luscious black currant and cherry flavors